

Frankie Rowland's

s t e a k h o u s e



Private Events Packages

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Josie Galliher ~ Private Events Coordinator

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Frankie Rowland's

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Limited Menu

❧ Option One ❧

Salad

Fresh Mixed Greens
With Green Goddess Dressing

Entrées

*Steaks are broiled with intense heat and are seasoned with kosher salt,
cracked pepper, and finished with clarified butter.*

Choose One

Certified Angus Beef™ Filet 7 oz.
Split Chicken Breast with Rosemary Beurre Blanc
Seared Filet of Salmon with Bourbon Pecan Sauce

Sides

Served Family Style

Yukon Gold Mashed Potatoes
Creamed Spinach

Dessert

Choose One

Molten Chocolate Cake
Crème Brulee

\$75 – \$85 Per Guest

(Not Inclusive of Beverage, Tax or Gratuity)

Frankie Rowland's

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Limited Menu

❧ Option Two ❧

Salads

Choose One

Classic Caesar Salad
Fresh Mixed Greens
With Green Goddess Dressing

Entrées

*Steaks are broiled with intense heat and are seasoned with kosher salt,
cracked pepper, and finished with clarified butter.*

Choose One

Certified Angus Beef™ Filet 10 oz.
Split Chicken Breast with Rosemary Beurre Blanc
Seared Filet of Salmon with Bourbon Pecan Sauce

Sides

Served Family Style

Yukon Gold Mashed Potatoes
Creamed Spinach
Steamed Asparagus with Hollandaise

Dessert

Choose One

Molten Chocolate Cake
Crème Brûlée

\$90– \$110 Per Guest

(Not Inclusive of Beverage, Tax or Gratuity)

Frankie Rowland's

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Limited Menu

Option Three

Salads

Choose One

Classic Caesar Salad

Fresh Mixed Greens

With Green Goddess Dressing

Entrées

Steaks are broiled with intense heat and are seasoned with kosher salt, cracked pepper, and finished with clarified butter.

Choose One

Certified Angus Beef™ Filet 10 oz.

Certified Angus Beef New York Strip 20 oz.

Split Chicken Breast with Rosemary Beurre Blanc

Seared Filet of Salmon with Bourbon Pecan Sauce

Sides

Served Family Style

Yukon Gold Mashed Potatoes

Creamed Spinach

Steamed Asparagus with Hollandaise

Sautéed Mushrooms (Shiitake, Button, and Portabella)

Dessert

Choose One

Molten Chocolate Cake

Crème Brulee

\$110 – \$135 Per Guest

(Not Inclusive of Beverage, Tax or Gratuity)

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Dinner Menu

Appetizers

Seasonal Gnocchi	15.
Baked Brie en Croute	15.
New England Lobster Bisque	17.
French Onion Soup	12.
Jumbo Lump Crab Dip	29.
Classic Shrimp Cocktail	17.
Baked Cheese & Bruschetta with Aged Balsamic	17.
Oysters Rockefeller	29.
*Oysters on the Half Shell	29.
Jumbo Lump Crab Stuffed Mushrooms	29.
Seared Sea Scallops with a Parmesan Cognac Cream Sauce	Market
Artisan Cheese Plate	Three Artisanal Cheeses 18. Five Artisanal Cheeses 28.

Salads

Fresh Mixed Greens	11.
*Classic Caesar Salad	11.
Lettuce Wedge with Crumbled Bacon and Bleu Cheese	13.
Sliced Beefsteak Tomatoes with Bleu Cheese Dressing over Spinach	13.
Sliced Beefsteak Tomatoes, Fresh Mozzarella and Balsamic Reduction	13.

Entrées

☞ Seafood & Poultry ☛

Duo of South African Lobster Tails	Market
*Seared Filet of Salmon with Bourbon Pecan Sauce	39.
Jumbo Lump Crab Cakes with Rosemary Beurre Blanc	49.
*Fresh Fish Feature (seasonal preparation by the chef)	Market
Split Chicken Breast with Rosemary Beurre Blanc	39.

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Dinner Menu

Entrées

Steaks & Chops

All Steaks are broiled with intense heat, seasoned with kosher salt, cracked pepper, And finished with clarified butter.

Certified Angus Beef™ Filet	7oz 49.	10 oz 59.	14 oz 69.
Certified Angus Beef™ Prime 18oz Ribeye			59.
Certified Angus Beef™ 26 oz Cowboy Ribeye			65.
Certified Angus Beef™ Prime 20oz New York Strip			69.
Certified Angus Beef™ Prime 34oz Porterhouse – Steak for Two			95.
Certified Angus Beef™ 7oz Filet & South African Lobster Tail			89.
Pan Seared 28 oz Australian Lamb Chops			68.
Double Bone Pork Chop with Apple Bacon Chutney			34.

**Béarnaise, Bordelaise, or Peppercorn Sauce 3.*

Trio of Sauces 8.

**Oscar Style 19.*

Steak Fries	11.
Idaho Baked Potato – 1 lb.	11.
Yukon Gold Mashed Potatoes	13.
Potatoes Au Gratin	15.
Baked Cavatappi & Cheese	15.
Creamed Spinach	11.
Sautéed Brussels Sprouts with Bacon & Balsamic	13.
Seasonal Risotto	11.
Heirloom Carrots with Bacon Jam	13.
*Steamed Asparagus with Hollandaise	13.
Fried Buttermilk Battered Onions	11.
Sautéed Mushrooms (Shiitake, Button, and Portabella)	15.

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Hors D'Oeuvres

Oysters on the Half Shell • 29. Per 13 Oysters

Oysters Rockefeller • 29. Per 8 Oysters

Cheese Board (5 Chef Selected Cheeses) • 28.

Bacon Wrapped Scallops • MKT. Per Doz

Scallops with Parmesan Cognac Cream Sauce • MKT. Per Doz

Classic Shrimp Cocktail • 72. Per Doz

Miniature Crab Cakes • 165. Per Doz

Mini Baked Brie en Croute • 75. Per Doz

Fig, Bacon, & Goat Cheese Bite • 72. Per Doz.

Crab Dip • 120. Serves 12 People

Seafood Platter • Serves 6 ~ 8 People

Raw Oyster Platter • 99.

Half Raw & Half Oysters Rockefeller Platter • 109.

Oysters Rockefeller Platter • 119.

Each served with 13 Oysters, 6 Shrimp Cocktail, & Colossal Crab Cocktail







Stay at the Rowland

(540) 492-5500 | Reservations@RowlandHotel.com

Complete your experience with an overnight stay at the Rowland Hotel.

Our thoughtfully designed rooms and suites offer a refined, comfortable retreat. It's perfect for unwinding after an evening of celebration. Whether you're hosting an intimate gathering or a larger event, accommodations are available for you and your guests to enjoy a seamless and memorable experience.

For availability or inquiries, our team is happy to assist!



*Thank you for considering
Frankie Rowland's for
your private event!
If there is anything further
we can do to accommodate
your event, please let us know.*